

MAY 23 2001

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FORM PTO-1449  
(REV. 7-80)U.S. DEPARTMENT OF COMMERCE  
PATENT AND TRADEMARK OFFICEATTY. DOCKET NO.  
67052APPLN NO.  
09/7779,756INFORMATION DISCLOSURE  
STATEMENT

(USE SEVERAL SHEETS IF NECESSARY)

APPLICANT  
Pasch et al.FILING DATE  
February 8, 2001GROUP  
1761

## U.S. PATENT DOCUMENTS

EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROP.
21	AA	3 0 9 3 5 5 1	6/11/63	Hall			
	AB	4 5 8 4 1 9 9	4/22/86	Taylor			
	AC	4 5 9 7 9 7 2	7/1/86	Taylor			
	AD	4 7 1 6 1 1 5	12/29/87	Gonzalez et al.			
	AE	4 7 4 0 5 9 3	4/26/88	Gonzalez et al.			
	AF	5 5 2 7 5 0 5	6/18/96	Yamauchi et al.			
	AG	5 7 1 6 8 1 1	2/10/98	Nauth et al.			
	AH	5 5 9 4 1 0 3	1/14/97	De Vos et al.			
	AI	5 8 9 5 6 8 0	4/20/99	Cirigliano et al.			
	AJ	5 9 1 4 2 4 8	6/22/99	Kuipers et al.			
	AK	5 9 2 8 9 4 6	7/27/99	De Vos et al.			
	AL	6 1 1 0 5 0 9	8/29/00	Nauth et al.			
21	AM	6 1 1 3 9 5 4	9/5/00	Nauth et al.			

## FOREIGN PATENT DOCUMENTS

		DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION	
							YES	NO
21	AN	844,782	8/17/60	Great Britain				
	AO	507055	2/28/79	Russia (Abstract)				
21	AP	2059716	5/10/96	Russia (Abstract)				

## OTHER REFERENCES (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)

21	AQ	Chung et al., "Effects of Nisin on Growth of Bacteria Attached to Meat", <u>Applied and Environmental Microbiology</u> , June 1989, p. 1329-1333.
	AR	Maas et al., "Sodium Lactate Delays Toxin Production by <i>Clostridium botulinum</i> in Cook-in-Bag Turkey Products", <u>Applied and Environmental Microbiology</u> , Sept. 1989, p. 2226-2229.
21	AS	Kosikowski, Frank, "Bakers", Neufchatel, and Cream Cheese", <u>Cheese and Fermented Milk Foods</u> , 2d 1977, pp. 167.

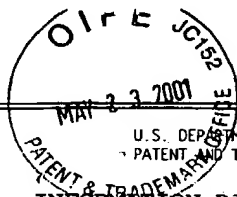
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		APPLICANT Pasch et al.	
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EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROP.
21	AT	6 1 3 6 3 5 1	10/24/00	Nauth			
	AU	3 6 1 6 2 5 5	10/26/71	Nakagawa			
21	AV	4 9 0 6 5 7 3	3/6/90	Barney et al.			

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		DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION	
							YES	NO
21	AW	0 186 498 A2 -	02.07.86	European Patent Appl.	-	-		

## OTHER REFERENCES (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)

21	AX	Fowler, G. G. , "La Conservation Des Produits Alimentaires Au Moyen de la Nisine" REVUE DES FERMENTATIONS ET DES INDUSTRIES ALIMENTAIRES", Vol. 34, No. 5, 1979, pages 157-159.
	AY	Delves-Broughton, J., "NISIN and Its Uses as a Food Preservative", FOOD TECHNOLOGY, Vol. 44, No. 11, 1990.
	AZ	Bell, R. G. et al., "The effect of nisin-sodium chloride interactions on the outgrowth of bacillus licheniformis spores", JOURNAL OF APPLIED BACTERIOLOGY, Vol. 159, 1985, pages 127-132.
	A1	Buncic, S. et al., "Individual and Combined Listericidal Effects of Sodium Lactate, Potassium Sorbate, Nisin and Curing Salts at Refrigeration Temperature", JOURNAL OF FOOD SAFETY, Vol. 15, No. 2, 1995, pp. 247-264.
	A2	Nykanen, Anne, et al., "The Effect of Lactic Acid, Nisin Whey Permeate, Sodium Chloride and Related Combinations on Aerobic Plate Count and the Sensory Characteristics of Rainbow Trout", LEBENSMITTEL WISSENSCHAFT UND TECHNOLOGIE, Vol. 31, No. 3, 1998, pp. 286-290.
	A3	Nykanen, A., et al., "Synergistic antimicrobial effect of nisin whey permeate and lactic acid on microbes isolated from fish", LETTERS IN APPLIED MICROBIOLOGY 1998, 27, 345-458.
	A4	Nykanen, A., et al., "Synergistic inhibition of Listeria monocytogenes on cold-smoked rainbow trout by nisin and sodium lactate", INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, 61 (2000) pp. 63-72.
	A5	Hurst, A., "Nisin", ADVANCES IN APPLIED MICROBIOLOGY, Vol. 27, pages 85-1234.
21	A6	Lucke et al., "Ecology and Control Foods", (A. H.W. Hauschild and K. L. Dodds, eds.) Marcel Dekker, New York, 1993, pp. 177-207. (Not current available)

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21	A7 5 2 3 1 1 6 5	7/27/93	Vedamuthu et al.	-	-	

## FOREIGN PATENT DOCUMENTS

DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION YES NO

## OTHER REFERENCES (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)

21	A8	Kalra, M.S., et al., "Stoppage in Increase in Acid Production of Yogurt by Incorporating a Nisin-Producing Culture", Division of Microbiology, National Dairy Research Institute, Karnal (Haryana), 7/18/74, pp. 71-72.
	A9	Smart et al., <u>J. Appl. Bacteriol.</u> , 46, pages 377-383 (1979)
	A10	Roberts et al., <u>J. Food Technol.</u> , 14, 211-226 (1979);
	A11	Tompkin, <u>Food Technology</u> , 34, pp. 229-236, and 257 (1980).
	A12	Bryan et al., <u>Amer Public Health</u> , 61, pp. 1869-1885 (1971) (not currently available).
	A13	Microbial Ecology of Food Commodities - Microorganisms in Foods 6: Blackie Academic and Professional, 1998, p. 115 (not currently available).
	A14	Kalra et al., (Indian Journal of Dairy Science, 28: 71-72 (1975)
	A15	Bayoumi, <u>Chem. Mikrobiol. Technol. Lebensm.</u> , 13:65-69 (1991)
	A16	Gupta et al., <u>Cultured Dairy Products Journal</u> , 23: 9-10 (1989)
21	A17	Hogarty et al., <u>J. Food Prot.</u> 45:1208-1211 (1982)

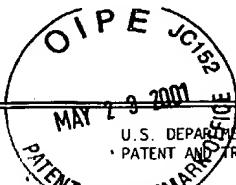
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21	A18 5 4 4 5 8 3 5	8/29/95	Vedamuthu	—	—	

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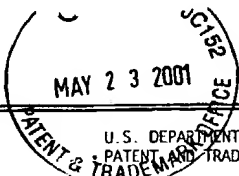
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					YES	NO

## OTHER REFERENCES (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)

21	A19	Sadovski et al., XX International Dairy Congress, Vol. E, 542-544, 1978 (not currently available)
	A20	Muriana et al., J. Food Protection, 58: pp. 1109-1113 (1995). ✓
	A21	Brochure - "Specialty Wheat Protein Ingredients for Pasta and Noodle Products", Midwest Grain Products, Inc. ✓
	A22	Brochure - "Specialty Wheat Proteins for Food Applications", Midwest Grain Products, Inc. ✓
	A23	Brochure - "P <sup>2</sup> Pasta Power" - Midwest Grain Products, Inc. ✓
	A24	Debbeouz, A., "Comparison of Semolina Fortification With Wheat Glutens and Egg White", North Dakota State University Cereal Science Department, Fargo, North Dakota, October 15, 1996. ✓
21	A25	Brochure - "Creating Better Solutions Naturally" - Midwest Grain Products, Inc.
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21	A29	5 4 8 4 9 0 9	1/16/96	Nietupski et al.			
	A30	5 7 0 5 3 3 9	1/6/98	Nietupski et al.			
	A31	5 9 7 2 6 1 7	10/26/99	Sami			
21	A32	5 8 7 7 2 7 2	3/2/99	Vandenbergh et al.			
	A33						
	A34						
	A35						
	A36						

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